



Medium and longer grain Wonder Rice is available in various sized packages for your preference and convenience. The new Processed Wonder Rice, is specially milled to retain natural vitamins.



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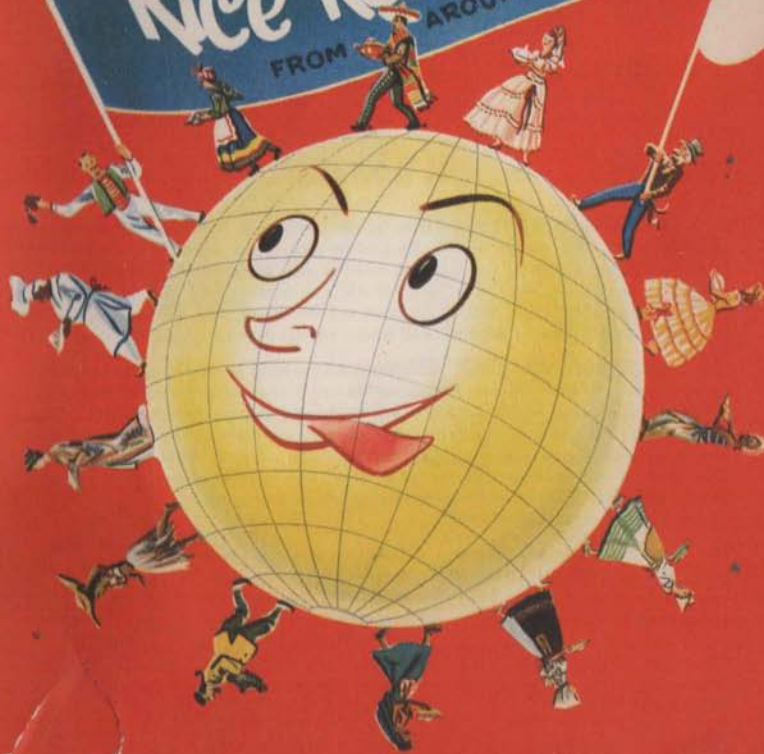
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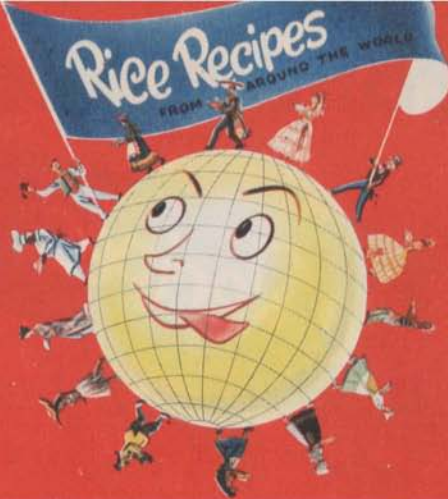
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Wonder Rice

presents

Rice Recipes
FROM AROUND THE WORLD





RICE THE BASIC FOOD—Rice is the principal food of over half the population of the entire world. In China rice is an important legendary food—so important that upsetting a bowl of rice is an omen of misfortune. With the Japanese, the Turk, the Greek, the Indian and the Italian it is also a dietary mainstay. With rice such a basic food they make a virtue of cooking it perfectly and serving it in many varied ways.

DELICIOUS, VERSATILE, ECONOMICAL—Rice is as versatile in flavor as it is basic in food value. Its bland flavor is the economical background for more expensive, more highly flavored foods. Pound for pound it offers more energy for less cost than any other food. Knowing these facts Americans, too, turn more and more to rice as the high-energy, delicious, low-cost food. Served as a dish in its own right or as the natural extender to protein foods, rice has gained popularity for glamorous hostess dishes as well as for family meals.

Wonder Rice means top quality rice milled from premium rice. Cook-tested the "Wonder-Way" it assures you whole, plump grains of snowy perfection. Wonder Rice looks better, cooks better, tastes better because it is better.



Under the **Wonder Rice** trademark,
only the select grains are packaged!

Selected and Tested Rice Recipes From Nations Around the World

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Basic RICE RECIPES

The following recipes are to be used to produce fluffy cooked Wonder Rice. Serve the rice as an individual dish or use it as an ingredient in the preparation of the recipes given in this booklet.

1. Boiled

2 cups water
1 cup **Wonder Rice** 1 teaspoon salt

Use a vessel having a tight fitting lid. Wash thoroughly in 5 or 6 waters. Stir rice and salt in water and place over moderate flame and bring to a boil. Place lid on the pot and turn fire down to a low simmer and cook the rice until it is tender—about 20 minutes. All the water should be absorbed. Each grain will stand out separately. Serves six.

DO NOT STIR after lid is once placed on pot.

2. Boiled and Blanched

6 cups boiling water 1 tablespoon salt
1 cup **Wonder Rice**

Wash rice thoroughly until loose starch is removed. Drain. Have boiling water ready in saucepan, add salt, slowly pour in rice and boil for 12 to 16 minutes or until soft when a grain is pressed between the thumb and finger. DO NOT OVER-COOK OR STIR.

When cooked, place rice in a colander or sieve and run warm water through rice to remove excess starch. Drain and cover colander or sieve, then place over saucepan of hot water or in the oven for a short time to swell and keep grains separate. One teaspoon of lemon juice or one tablespoon of vinegar may be used in hard water to insure snow white cooked rice.

3. Steamed

Heat 2 cups water and 1 teaspoon salt in top of double boiler over direct heat. When boiling briskly stir in 1 cup **Wonder Rice**. Cook a few minutes then place over hot water. Cover and steam 45 to 60 minutes.

4. Pressured

Heat 4 cups water and ½ teaspoon salt in pressure pan. When boiling briskly stir in 1 cup **Wonder Rice**. Adjust lid and bring pressure to 15 pounds. Pressure 2 minutes and allow pressure to return to zero normally. Turn rice into colander; hold under running hot water to rinse.

SUKIYAKI



JAPANESE

1 3-pound chicken or 2 pounds
thin beef strips
¼ cup chicken fat or salad oil
2 cups bamboo shoots
½ bunch watercress or ½ pound
spinach
2 tablespoons sugar
1 ½ cups water
1 bunch green onions (with tops)
1 (8-ounce) can mushrooms,
sliced thin
1 cup soy sauce
2 large tomatoes cut in 8 sections
1 cup celery, sliced

Cut raw chicken in cubes. Clean all vegetables, cut in thin long strips and arrange on tray. Cook Japanese style in chafing dish at the table. Heat part of fat. When hot add part of meat, cook 10-15 minutes. Add enough vegetables and seasonings to serve each person once. Add water as needed. Serve hot over rice. While first serving is being eaten, cook second serving. If using beef have beef sliced thin, then cut into 1½ inch strips.



MUSUBI

3 cups hot cooked **Wonder Rice**
Sesame Seeds

Place sesame seeds in a frying pan. Heat, stirring constantly, until seeds crackle. Crush seeds with a rolling pin. Moisten both hands with water. Mold warm rice into balls 3 inches in diameter. Roll balls in crushed sesame seeds. Served as a side dish at lunch or for picnics.

LOBSTER JAPONAISE

2½ cups water
1 teaspoon salt
¼ teaspoon pepper
½ teaspoon celery salt
¼ cup salad oil
1½ cups raw **Wonder Rice**
1 pound cooked lobster
2 tablespoons lemon juice
2 (8-ounce) cans tomato sauce
2 teaspoons minced onion
1 teaspoon sugar
Dash tabasco sauce

Bring water to a boil, add next 5 ingredients. Cover; cook until rice is tender. Place lobster in top of double boiler, add parsley and lemon juice. Season to taste. Pour tomato sauce in bottom of double boiler, add onion, sugar and tabasco. After rice has cooked about 15 minutes, heat lobster and sauce. Arrange rice in ring; place lobster in center and pour sauce over all. Makes 4-6 servings.

SUSHI

½ cup cooked shrimp
1 tablespoon grated onion
2 tablespoons salad oil
2 tablespoons flour
1 cup fish broth
Pepper and salt to taste
1 tablespoon tomato catsup
1 tablespoon soy sauce
½ teaspoon Worcestershire sauce
¼ teaspoon sugar
4 cups hot cooked **Wonder Rice**

Saute shrimp and onion in oil, remove shrimp. Blend in flour, gradually add fish broth. Cook over hot water, stirring until thickened. Add seasonings, mix well. Add shrimp. Pour into ring of hot rice. Makes 4 servings.

CURRY OF CHICKEN EAST INDIAN



½ cup chopped onion
1 clove garlic
¼ cup cooking oil
1 tablespoon curry powder
¼ teaspoon ginger
¼ cup flour
Salt and Pepper to taste
2 cups chicken stock
2½ cups cooked chicken
4 cups hot cooked **Wonder Rice**
½ cup almonds, chopped
1 cup shredded coconut

Cook onion and garlic in oil until brown. Mix curry powder, ginger, flour, salt and pepper. Stir this into browned onions. Add stock gradually; cook until slightly thickened. Add chicken; cook until well heated. Salt to taste. Serve curry of chicken over rice, sprinkle with almonds and coconut. Serve with chutney if desired. Makes 6 servings.



VEGETARIAN CURRY

- 1 cup minced onion
- 1 cup diced carrots
- 1 cup diced celery
- 1 cup frozen peas
- ¾ teaspoon curry powder
- 1 teaspoon salt
- ¼ teaspoon tumeric
- ¼ cup butter
- 2 teaspoons Worcestershire Sauce
- ¼ cup shredded coconut
- ½ cup chutney
- 3 cups hot cooked **Wonder Rice**

Barely cover vegetables with boiling water. Cover. Cook 10 minutes. When barely tender add curry powder, salt, tumeric, butter and Worcestershire sauce; mix well. Form a ring of hot rice on hot platter; fill center with curried vegetables. Serve piping hot with shredded coconut and chutney at side. Makes 4-6 servings.

EGGS AND RICE BOMBAY

- ½ cup minced onion
- ¼ cup butter
- ¼ cup flour
- 2 teaspoons curry powder
- 1½ cups milk
- 1 cup bouillon
- 1 teaspoon lemon juice
- 1 teaspoon sugar
- Salt to taste
- 2 cups cooked peas
- 6 chopped hard-cooked eggs
- 3 cups hot cooked **Wonder Rice**

Cook onion in butter in top of double boiler until tender. Add flour and curry powder; blend. Add milk, bouillon, lemon juice, sugar and salt; cook over boiling water until smooth and thick, stirring constantly. Add peas and eggs, continue cooking 3 minutes. Serve in a ring of hot rice. Makes 6 servings.

DAHL EAST INDIAN

- 3 eggs
- 1 cup milk
- 2 cups finely diced raw carrots
- 1 small onion
- ½ cup sliced celery
- 1 teaspoon salt
- 1 teaspoon curry powder
- 1 teaspoon pepper
- 2 cups cooked **Wonder Rice**

Beat eggs slightly, stir in milk, carrots, onions, celery and seasonings. Mix well; stir in rice. Turn into oiled ring mold. Bake at 350° 1 hour. Unmold on platter; fill center with olives. Serve with cheese sauce seasoned with dry mustard. Makes 6 servings.



DUCK MANDARIN

- 1 duck, disjointed
- ¼ cup soy sauce
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 teaspoon ground ginger
- ¼ cup salad oil
- 1 clove garlic
- 2 cups water
- 1 cup orange juice
- 2 tablespoons cornstarch
- ¼ cup water
- 2 cups tangerine or orange sections
- 4 cups hot cooked **Wonder Rice**

Marinate duck in mixture of soy sauce, sugar, salt and ginger two hours, turning occasionally. Heat oil with garlic, saute duck in oil until browned. Pour in water and orange juice. Cover; simmer until tender, 1½ to 2 hours. Remove duck, arrange on platter; keep warm. Thicken sauce with cornstarch mixed with water. Add tangerine sections; cook 5 minutes. Pour sauce over duck. Serve with hot rice. Makes 6 servings.



CHINESE

GAI FON

- 2 cups raw **Wonder Rice**
- ¼ teaspoon powdered ginger
- 2½ pound chicken, disjointed Salt
- 2 tablespoons soy sauce
- 1 tablespoon brandy

Boil or steam rice. Mix with ginger. Salt chicken. Marinate in soy sauce and brandy 30 minutes. Turn rice into large oiled casserole; arrange chicken on top; pour sauce over. Cover. Bake at 350° 45 minutes. Makes 4-5 servings.

TIM SUEN YOKE

- ½ cup flour
- 1 egg, beaten
- ½ teaspoon salt
- 1 pound lean pork, cubed
- 1 cup pineapple chunks
- 6 small sweet pickles
- 1 green pepper
- 3 small carrots
- 1 clove garlic
- 1 cup water
- 2 tablespoons vinegar
- 2 tablespoons molasses
- 1 tablespoon sugar
- 1 tablespoon cornstarch
- 4 cups hot cooked **Wonder Rice**

Make batter of flour, egg and salt. Dip pork in batter; fry in deep hot fat 10 minutes. Drain. Place in skillet; add pineapple, sliced pickle, chopped pepper, sliced carrots, minced garlic, and water. Cover; cook 10 minutes. Add vinegar, molasses, sugar, and cornstarch mixed together. Mix well; cook 10 minutes. Serve with hot rice. Makes 6 servings.

CHOW FON

- 4 cups cold cooked **Wonder Rice**
- 3 tablespoons salad oil
- 1 cup chopped cooked meat (pork, ham or chicken)
- ¼ cup sliced green onions
- 3 leaves lettuce, shredded
- 3 eggs, beaten
- 1 tablespoon soy sauce
- Salt and pepper to taste

Heat rice in oil. When rice is hot add meats and vegetables. Stir-fry until hot; about 5 minutes. Add soy sauce, salt and pepper to eggs; pour into rice mixture. Lightly mix and cook until eggs are desired dryness.



HONOLULU RICE GRIDDLE CAKES

- 3 eggs, separated
- 1½ cups milk
- 1½ cups flour
- 1½ teaspoons baking powder
- ¾ teaspoon salt
- 1½ cups cooked **Wonder Rice**

Beat egg yolks; add milk. Sift dry ingredients together; mix with rice; stir into egg mixture. Fold in beaten egg whites. Cook on hot griddle, turning once. Serve with butter and syrup. Makes 1 dozen.



WAKIKI RICE ROLL

- 4 cups cooked **Wonder Rice**
- 2 cups grated cheese
- 2 eggs, beaten
- 1 cup chopped peanuts
- 1 teaspoon salt
- ½ teaspoon pepper
- About ¼ cup milk
- Dry bread crumbs

Mix first 6 ingredients with enough milk to moisten. Shape in roll. Roll in crumbs. Bake at 350° 25 minutes. Serve on hot platter garnished with stuffed olives and parsley. Serve with hot tomato sauce. Makes 6 servings.

SHRIMP CURRY HAWAIIAN

- 2 fresh coconuts, grated and
- 2 cups liquid (coconut milk plus water)
- OR
- 2 cups shredded coconut and
- 2 cups milk
- ½ cup butter
- ½ cup flour
- 1 cup milk
- ¼ teaspoon salt
- 1 tablespoon curry powder
- 1 teaspoon powdered ginger
- 1½ tablespoons lemon juice
- 1½ tablespoons grated onion
- 1½ pounds raw shrimp
- 4 cups hot cooked **Wonder Rice**

Soak coconut in the 2 cups milk 20 minutes. Bring to boil; simmer 10 minutes. Cool; drain; save milk. Make sauce of butter, flour and the 1 cup milk. Add coconut milk and seasonings. Add peeled and veined raw shrimp. Simmer 20 minutes. Serve with large bowl of hot rice and small dishes of condiments on the side. Condiments: Chutney, chopped hard-cooked egg, chopped salted almonds or peanuts. Makes 6 servings.

ROYALE RICE OMELET

- 1 cup cooked **Wonder Rice**
- 1 cup milk
- 1 tablespoon butter
- 3 eggs, well beaten
- Salt and pepper

Warm rice with milk and butter. Add beaten eggs, salt and pepper. Mix well. Turn into hot greased frying pan. Cook slowly until brown on bottom. Set in 350° oven for 15 minutes or until dry on top. Cut partially in middle. Fold. Serve at once. Makes 4 servings.



NIDOS DE ARROZ CON HUEVO

- ¼ cup butter
- 3 cups cooked **Wonder Rice**
- ¼ cup milk
- 6 slices bacon
- 6 eggs
- Salt and Pepper

Butter 6 individual casseroles. Add ½ cup rice to each, making a nest. Fry bacon and place around rice nests, holding in place with toothpick. Break an egg into each nest, sprinkle with salt and pepper; dot with butter. Bake at 375° until white of egg is cooked; about 10 minutes.

MEXICAN RICE

- 2 tablespoons butter
- 1 onion, chopped
- 1 clove garlic
- 1 green pepper, chopped
- 1 cup cooked tomatoes
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon celery salt
- 1 teaspoon chili powder
- Salt to taste
- 4 cups hot cooked **Wonder Rice**

Melt butter; add onion, garlic, and green pepper. Cook for 5 minutes without browning. Add tomatoes; simmer 15 minutes. Add seasonings mixed with 1 tablespoon water. Cook 5 minutes. Serve over hot rice. Makes 4 servings.

TURKEY OR CHICKEN MOLE

- ¼ cup almonds, fried
- ¼ cup crushed corn chips
- 1 tablespoon sesame seed
- 1 square bitter chocolate
- 1 green pepper
- 1 small onion
- 1 clove garlic
- 1 tablespoon chili powder
- ½ teaspoon ground cloves
- ½ teaspoon cinnamon
- ¼ teaspoon aniseed
- 1½ cups tomatoes
- 1½ cups rich chicken broth
- Salt to taste
- 2 cups cooked chicken or turkey, chopped
- 4 cups hot cooked **Wonder Rice**

Grind first 7 ingredients. Mix with spices, tomatoes, and chicken broth. Salt to taste. Simmer 30 minutes. Add chicken or turkey. Cook 10 minutes. Serve hot over hot rice. Makes 6 servings.

DRY RICE SOUP

- 1 clove garlic, minced
- ½ cup oil
- 1½ cups raw **Wonder Rice**
- ¼ cup minced onion
- ½ cup tomato sauce
- 1 pound cubed smoked ham, fried
- 4 cups boiling water
- Salt and Pepper to taste

Brown garlic and rice in oil. Add onion, tomato sauce, and ham. Add water, season; cover tightly. Cook slowly until tender. Vary the dish by using link sausage or shrimp instead of ham. Makes 6 servings.



ITALIAN RICE AND MEAT BALLS

- 1 onion, chopped
- ¼ cup chopped celery
- ½ cup mushrooms
- 1 clove garlic, minced
- 3 tablespoons olive oil
- 1 can tomato paste
- ½ teaspoon oregano
- 3 cups of water
- 1 can Italian tomatoes
- 1 tablespoon sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 4 cups hot cooked **Wonder Rice**

Brown onion, celery, mushrooms and garlic in olive oil. Add next 7 ingredients; simmer slowly 30-50 minutes, stirring occasionally. Add small browned meat balls. Simmer 5 minutes. Serve over hot rice with Parmesan cheese. Makes 4-6 servings.



CHICKEN CACCIATORE

- 2 onions, chopped
- 2 tablespoons fat
- 1 No. 2 can Italian tomatoes
- 2 cloves, garlic, minced
- 1 bay leaf
- ¼ teaspoon oregano
- 2 teaspoons sweet basil
- 1 3 or 4-pound chicken
- Salt and Pepper
- 1 green pepper, chopped
- 4 cups hot cooked **Wonder Rice**

Brown onion in fat. Add tomatoes, garlic, bay leaf, oregano and sweet basil. Simmer 30 minutes. Salt and pepper disjointed chicken. Brown in small amount fat. Add chicken to sauce. Cover. Simmer until chicken is tender. Add green pepper last 10 minutes. Taste for seasoning. Serve on hot rice. Makes 6 servings.

RISOTTO MILANAISE

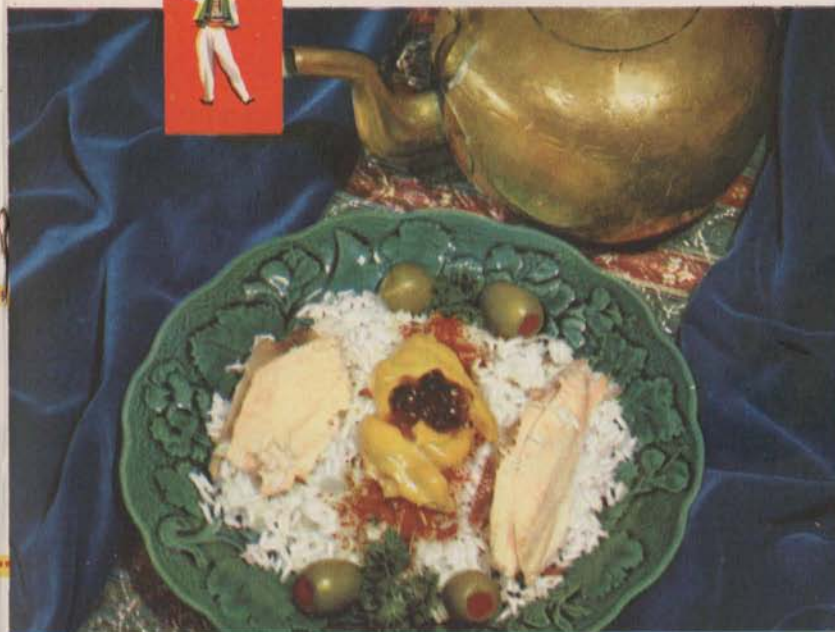
- ¼ teaspoon powdered marigold, or ½ teaspoon saffron powder
- 3 cups chicken broth
- ¼ cup butter
- 1 tablespoon minced onion
- 1 teaspoon onion salt
- 1 cup raw **Wonder Rice**
- ¼ teaspoon salt
- 1 cup grated Parmesan cheese

Dissolve marigold powder in 2 table spoons broth. Melt butter; add onion and onion salt; stirring. Cook until onion is yellow. Add broth, rice and marigold. Cook over low flame, until all broth is absorbed. Remove form heat; quickly toss in ½ cup Parmesan cheese; stir gently. Serve in hot plates. Garnish with Parmesan. Makes 4-6 servings.

SCALOPINE OF PORK

- 1½ pounds pork tenderloin
- 2 onions, chopped
- 1 carrot, chopped
- ¼ cup celery
- 1 bunch parsley, chopped
- 1 clove garlic, minced
- 2 tablespoons fat
- 2 small cans tomato paste
- 1 bay leaf
- 1 tablespoon sugar
- Salt to taste
- ¼ cup butter
- 2 cups raw **Wonder Rice**
- 6 cups chicken broth or stock
- 2 tablespoons Parmesan cheese
- ¼ teaspoon paprika
- 4 ounces Swiss cheese

Cut pork in thin strips. Saute vegetables in fat. Add next 4 ingredients; simmer 45 minutes; strain. Brown rice in butter. Add chicken broth. Bring to boil, cover and cook until tender; stir in paprika and Parmesan cheese. Brown pork in a small amount fat. Layer rice, pork and tomato sauce in casserole. Cover with thin slices Swiss cheese. Bake at 300° until cheese browns. Makes 8 servings.



TURKISH SUPPER PLATE

- 4 cups hot cooked **Wonder Rice**
- ½ cup shredded coconut
- ½ cup almonds, chopped
- 12 slices chicken, roasted or canned
- Paprika
- Parsley
- Stuffed Olives
- 1 cup Hollandaise sauce
- ½ cup heavy cream, whipped
- 2 tablespoons chutney

Combine hot rice with coconut and almonds. Place a mound of rice on each of 6 hot dinner plates. Flank with 2 slices chicken. Sprinkle rice with paprika. Garnish with olives and parsley. Mix whipped cream and chutney with Hollandaise sauce; serve over rice. Makes 6 servings.

LAHANA SARMA

- 30 cabbage leaves
- 1 cup raw **Wonder Rice**
- $\frac{3}{4}$ pound ground raw meat (lamb preferred)
- 1 cup chopped onions
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 tablespoon lemon juice
- $\frac{1}{2}$ cup tomato sauce

Pour boiling water over cabbage. Allow to stand until cabbage wilts. Mix other ingredients. Fill cabbage leaves with mixture, roll. Place stuffed rolled leaves in rotation in deep saucepan. Cover with water. Cover. Simmer 1 hour. Serve plain or with tomato sauce. Makes 6-8 servings.

PILAU

- 2 cups raw **Wonder Rice**
- $\frac{1}{2}$ cup butter
- $\frac{3}{4}$ cup chopped onion
- 1 tablespoon salt
- 4 cups water
- 1 cup consomme
- 2 fresh tomatoes, chopped
- 2 cups left-over lamb or other meat, chopped
- $\frac{1}{4}$ teaspoon pepper

Brown rice in butter. Add onion; cook until golden. Add other ingredients. Simmer on top of stove until liquid is absorbed or bake at 375° 1½ hours. Makes 4-6 servings.

SULTAN FISH SOUP

- $\frac{1}{2}$ cup raw **Wonder Rice**
- 3 ribs celery
- 2 tablespoons celery leaves
- $\frac{1}{2}$ cup chopped green pepper
- $\frac{3}{4}$ cup olive oil or salad oil
- 3 quarts water
- 1 tablespoon salt
- $\frac{1}{2}$ teaspoon pepper
- 2 pounds trout or fish filets
- 1 cup cooked **Wonder Rice**
- 2 eggs beaten
- Juice 1 lemon

Cook raw rice, celery, celery leaves and green pepper in oil and water until very tender; about 40 minutes. Add salt, pepper and fish; cook 20 minutes. Remove fish carefully; keep warm. Strain broth through sieve; mashing vegetables through. Return to stove; add cooked rice. Taste for seasonings. Remove from heat. Beat eggs until frothy; beat in lemon juice; gradually add $\frac{1}{2}$ cup broth. Stir egg sauce into broth, add fish. Serve at once.



REIS TRAUTMONNSDORFF

- 1 cup raw **Wonder Rice**
- 3 cups rich milk
- $\frac{1}{4}$ tablespoon salt
- 1 teaspoon vanilla
- 1 cup powdered sugar
- 2 tablespoons plain gelatin
- $\frac{1}{2}$ cup cold water
- 1 pint heavy cream
- 2 tablespoons Creme de Menthe or Maraschino cherry juice

Combine rice with milk and salt. Cook in top of double boiler until tender. Cool; stir in vanilla and sugar. Soften gelatin in cold water; dissolve over boiling water; mix with rice. Chill 30 minutes. Fold in whipped cream. Partially fold in Creme de Menthe or Cherry juice to form streaks of color. Turn into ornate mold rinsed with milk and sprinkled with granulated sugar. Chill until set. Unmold; decorate with brandied fruits or fruits for salad. Makes 6 to 8 servings.



CHICKEN PAPRIKASH

- 1 cup dry bread crumbs
- ½ cup flour
- 1 teaspoon poultry seasoning
- 1 tablespoon paprika
- ½ teaspoon salt
- ¼ teaspoon white pepper
- 1 (3-pound) chicken, disjointed
- ¼ pound butter
- 4 cups hot cooked **Wonder Rice**

Blend first 6 ingredients together. Roll chicken in seasoned mixture; save mixture. Melt butter in skillet; brown chicken on all sides; cover; cook 30 to 45 minutes. Remove chicken; place on platter; keep hot. Stir remaining seasoned mixture into skillet drippings. Add sufficient milk or stock to make gravy of desired consistency. Pour hot gravy over chicken. Serve with hot rice. Makes 4-6 servings.

RICE AND VEAL CUTLETS

- ¾ pound ground veal
- 2 tablespoons fat
- 2 cups cooked **Wonder Rice**
- 1 cup thick white sauce
- ½ teaspoon paprika
- ¼ cup chopped stuffed olives
- ½ teaspoon salt
- 1 cup cracker crumbs

Cook veal in fat until browned, stirring to break up and brown evenly. Mix with rice, sauce, paprika, olives and salt. Shape into cutlets; roll in crumbs. Brown in hot fat. Serve with tomato sauce. Makes 4-6 servings.

GULYAS

- 2 pounds veal, beef, lamb or pork shoulder, cubed
- ¼ cup flour
- ¼ cup fat
- 1 teaspoon salt
- ¼ teaspoon pepper
- 3 cups boiling water
- ¾ cup sour cream
- ¼ cup grated onion
- 1 tablespoon paprika
- 1 teaspoon caraway seed
- 4 cups hot cooked **Wonder Rice**

Flour meat cubes. Brown in fat in large saucepan. Add salt, pepper and water. Cover. Simmer until tender, about 2 hours. Add sour cream, onion, salt, paprika and caraway seed. Bring to boil. Simmer 10 minutes. Serve in rice border. Makes 6-8 servings.



WONDER RICE SALAD BOWL

- 3 slices boiled ham
- 1 medium head lettuce
- 1 tablespoon pickle relish
- 1 cup cold cooked **Wonder Rice**
- 2 ripe tomatoes
- 2 hard cooked eggs

Cut ham julienne. Break head of lettuce in large pieces in bowl rubbed with garlic. Add ham, relish and rice. Toss lightly. Arrange tomato sections and egg slices on top. Serve with mayonnaise seasoned with capers. Makes 4 servings.

WONDER RICE TUNA SALAD

- 2 six-ounce cans tuna
- 1 cup chopped celery
- 1 cup cold cooked **Wonder Rice**
- 1 teaspoon lemon juice
- 1 tablespoon chopped green pepper
- ½ cup mayonnaise
- Salt to taste
- Paprika

Flake tuna. Add other ingredients except paprika. Toss lightly together. Chill thoroughly. Heap in crisp lettuce cups. Sprinkle with paprika; garnish with ripe olives lemon slice, and sweet pickle. Makes 6 servings.

RICE CHICKEN SALAD

- 1 large hen
- 2 cups chopped celery
- 6 hard-cooked eggs, chopped
- 1 cup tokay grapes, halved
- 2 cups cold cooked **Wonder Rice**
- Juice of one lemon
- Salt and pepper to taste
- ¼ cup mayonnaise

Simmer hen in water until tender. Cool in broth. Remove from bones; cube. Combine with other ingredients except grapes. Chill several hours. Stir in grapes. Serve in crisp lettuce cups. Makes 10-12 servings.

FAMOUS RICE SALAD

- 1½ cups cold cooked **Wonder Rice**
- 4 hard cooked eggs, chopped
- ¼ cup each of finely chopped:
 - sour pickles, sweet pickles,
 - celery and onion.
- 2 chopped pimientos
- ¼ teaspoon paprika
- ¼ teaspoon dry mustard
- 1 teaspoon parsley
- 1 teaspoon monosodium glutamate

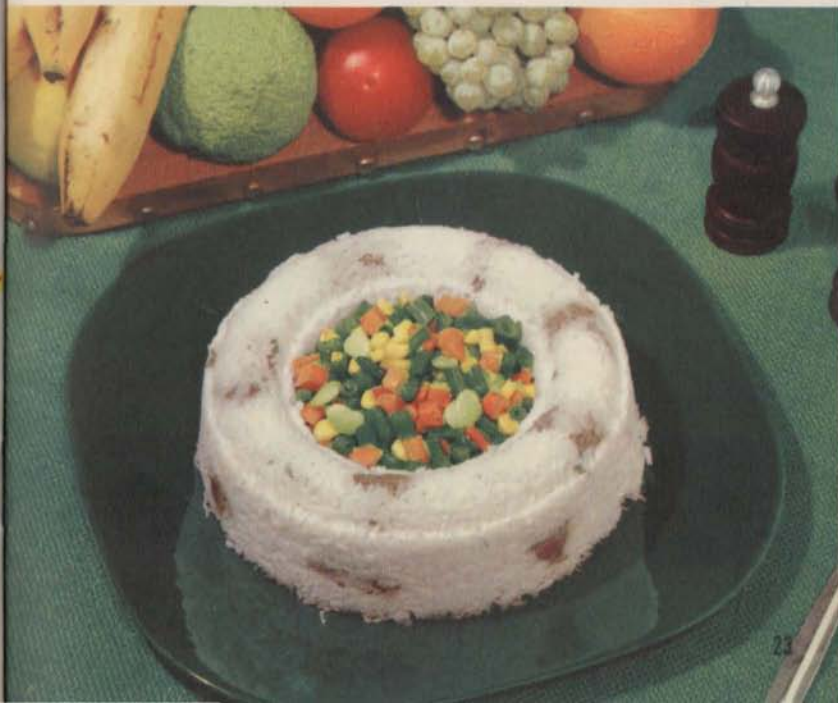
Blend together with your favorite salad dressing. Serve in lettuce cups. Makes 4-6 servings.

CHICKEN LIVER AND RICE MOLD

- ¾ pound chicken livers
- Salt and pepper
- ¼ cup butter
- 2 cups mushrooms
- ¼ cup grated onion
- 2 tablespoons chopped parsley
- 6 cups hot cooked **Wonder Rice**



Salt and pepper livers. Cook in half of butter until brown and done; cut in small pieces. Sauté mushrooms and onions in remaining butter; add chicken livers, parsley and rice. Mix well. Press into oiled ring mold. Bake in pan of water at 350° 30 minutes. Unmold. Serve creamed vegetables in center. Makes 6-8 servings.



JAMBALAYA

- 2 strips bacon, chopped
- ½ cup chopped onion
- 3 chicken bouillon cubes
- 2 cups boiling water
- ¼ cup chopped green pepper
- 1 teaspoon salt
- 1 cup raw **Wonder Rice**
- 1 No. 2 can tomatoes
- 2 tablespoons chopped parsley
- 1 cup chopped cooked ham, chicken or shrimp



Saute bacon, onion and pepper until bacon is done. Pour water over chicken cubes; stir to dissolve. Add other ingredients, mixing well. Pour into greased casserole; bake at 375° 1½ hours, without stirring. Makes 6 servings.

GREEN RICE

- 4 cups cooked **Wonder Rice**
- 1 onion, chopped
- 4 green peppers, chopped
- ¼ cup chopped parsley
- ½ cup salad oil
- 2 cups grated cheese
- 4 eggs, well beaten
- Salt and pepper to taste

Mix all ingredients. Pour into large greased casserole. Bake at 325° 1 hour. Makes 8 servings.

CREOLE SHRIMP

- 1 onion, chopped
- 1 clove garlic, minced
- ¼ cup chopped celery
- 1 green pepper, chopped
- 2 tablespoons bacon fat
- 2 cans tomato soup
- 1 bay leaf
- 1 pound raw shrimp
- Dash tabasco sauce
- Salt, pepper, cayenne to taste
- 4 cups hot cooked **Wonder Rice**

Fry onion, garlic, celery and green pepper in fat until soft. Add soup and bay leaf; simmer 10 minutes. Add raw shrimp, peeled and veined. Simmer 20 minutes. Season to taste. Stir occasionally, adding water if needed. Serve with hot fluffy rice. Makes 4-6 servings.

BAKED RICE MERINGUE

- 4 cups hot cooked **Wonder Rice**
- 1 cup milk
- ½ teaspoon vanilla
- ¼ cup sugar
- 2 tablespoons melted butter
- ½ teaspoon cinnamon

Mix all ingredients. Place in oiled casserole. Cover; bake at 325° 30 minutes. Cool; arrange in 10-inch pie pan; pressing rice to sides to form nest. Fill with 2 cups lemon pie filling or cooked fruit pie filling. Cover with meringue made with 3 egg whites and 6 tablespoons sugar. Bake at 325° to brown. Serve with whipped cream or fruit sauce. Makes 8 servings.



WONDER STRAWBERRY RICE CREAM

- 1½ envelopes plain gelatin
- ½ cup cold water
- ½ cup sugar
- 1 pkg. frozen strawberries
- 2 cups cold cooked **Wonder Rice**
- 1 teaspoon vanilla or
- ½ teaspoon almond flavoring
- 1 cup heavy cream, whipped

Soften gelatin in cold water 5 minutes. Dissolve over boiling water. Add sugar; stir until dissolved. Cool. Mix in partially thawed berries, rice, and flavoring. Fold in cream. Turn into oiled mold. Chill until set. Serve with additional whipped cream and fruit. For variation use other frozen fruits. Makes 6 servings.

CARAMEL WONDER RICE

- ¾ cup dried prunes
- ½ cup granulated sugar
- ½ cup water
- 2 eggs, beaten
- 1 tablespoon butter
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1½ cups cooked **Wonder Rice**

Cover prunes with water; cook 15 to 20 minutes. Drain; cut from pits into small pieces. Cook ½ cup sugar over very low heat until melted and brown in color. Add water; boil until caramel is dissolved. Add remaining sugar; pour slowly over eggs, beating. Add butter, salt, vanilla, rice and prunes. Mix well. Pour into buttered casserole. Bake at 350° 30 minutes. Serve warm with cream. Makes 4-6 servings.

WONDER RICE HEAVENLY HASH

- 2 cups cold cooked **Wonder Rice**
- ½ cup sugar
- 1 cup diced apples
- 1 cup crushed pineapple
- 18 marshmallows, cut in pieces
- 1 cup heavy cream, whipped
- Maraschino cherries

Mix rice, sugar, apples, pineapples and marshmallows with whipped cream. Chill thoroughly. Serve in sherbet glasses garnished with cherries. Makes 8 servings.

CHOCOLATE RICE PUDDING

- 2 cups cooked **Wonder Rice**
- 2 cups milk
- 4 tablespoons cocoa
- ½ cup sugar
- ½ teaspoon salt
- ½ teaspoon vanilla

Wash rice thoroughly. Heat the milk in a double boiler, add the rice, and cocoa, mixed with the sugar and salt. Cook until thick. Add the vanilla. Serve cold with cream or custard sauce. Makes 6 servings. ½ cup.

CHOCOLATE RICE BAVARIAN

- ½ cup cold water
- 1 tablespoon gelatin
- 1 cup cooked **Wonder Rice**
- ¼ cup sugar
- ¼ teaspoon salt
- 3 tablespoons cocoa
- 1 teaspoon vanilla
- 1 cup of cream or evaporated milk (whipped)

Pour cold water in bowl and sprinkle gelatin on top of water. Place bowl in boiling water and stir until dissolved. Mix with hot cooked rice, sugar, salt, cocoa and vanilla. Beat well, cool, and when it begins to thicken, fold in whipped cream or whipped evaporated milk. Turn into mold that has been rinsed in cold water or pile in serving glasses. Chill and when firm unmold and serve with a sauce. Makes 6 servings.

PINEAPPLE RICE PUDDING

- ½ cup raw **Wonder Rice**
- 1½ cups evaporated milk
- 1½ cups water
- ½ teaspoon salt
- ½ cup sugar
- 2 eggs, separated
- 1 cup crushed pineapple

Wash rice and soak in cold water for an hour. Drain, put into double boiler; add milk diluted with 1½ cups water; add salt and cook until rice is soft. Add sugar, egg yolks, slightly beaten, and grated pineapple. Fold in the stiffly beaten egg whites, pour into a buttered baking dish and bake 30 minutes at 300°. Makes 6 servings.



WONDER RICE MUFFINS

- 1½ cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1½ cups cold cooked **Wonder Rice**
- 2 eggs, well beaten
- 1 cup milk
- 3 tablespoons melted butter

Measure then sift dry ingredients together. Stir in rice with a fork. Combine eggs with milk and butter. Add to dry ingredients, barely mixing. Turn into greased muffin pans. Bake at 425° 25 minutes. Makes 1 dozen.



WONDER RICE JULIA

- 1½ cups raw **Wonder Rice**
- ¼ cup bacon fat
- 1 large onion, chopped
- 2 cans consomme
- ¼ cup water
- 1 teaspoon salt
- 2 teaspoons Worcestershire sauce
- 1¼ teaspoons oregano
- 1¼ teaspoons comino

Brown rice in fat in large skillet. Add onion; stir and cook to golden brown. Heat water and consomme in top of double boiler. Add rice and remaining ingredients. Cover, cook over boiling water 45 minutes. Stir once or twice. Makes 6-8 servings.

WONDER RICE GUMBO

- ½ cup chopped onion
- ¼ cup butter
- 3 tablespoons flour
- 4 cups rich beef stock
- 1 No. 2 can tomatoes
- 1 teaspoon salt
- 1 tablespoon chopped parsley
- ½ teaspoon thyme
- ½ clove garlic, minced
- 1 bay leaf
- 2 cups cooked okra
- 1 teaspoon file powder
- 1 dozen oysters
- 2 dozen cooked shrimp
- 4 cups hot cooked **Wonder Rice**

Cook onion in butter 5 minutes. Blend in flour. Add stock; stir until smooth. Add next 6 ingredients; cover; simmer 30 minutes. Add okra and file powder mixed with a little water. Cook 15 minutes. Add oysters and shrimp. Cook 5-10 minutes. Serve in bowls over rice. Makes 6-8 servings.

WONDER RICE STUFFING

- 1½ cups raw **Wonder Rice**
- ¼ cup bacon fat
- ½ cup chopped onion
- ½ cup chopped celery
- 2 teaspoons salt
- 4 cups boiling water
- 1 teaspoon poultry seasoning

Brown rice in fat in deep heavy kettle. Add onion and celery; stir; cook to golden brown. Add salt and water. Bring to boil. Cover. Reduce heat; simmer 16 minutes or until rice is dry. Stir in poultry seasoning or sage. Cool before stuffing the bird. Makes stuffing for a 4 to 5-pound hen, duck or a half turkey.

BROILED OYSTERS AND WONDER RICE

- 1 cup raw **Wonder Rice**
- ¼ cup butter
- 3 cups boiling water or stock
- 1 teaspoon salt
- 1 quart oysters
- 2 teaspoons lemon juice
- Paprika

Brown rice in part of butter. Add water and salt (if stock is used taste before adding salt). Cover; cook until rice is tender. Arrange in shallow baking dish; cover with oysters; sprinkle with salt, lemon juice and paprika. Dot with remaining butter. Broil 15 minutes. Serve with mushroom sauce. Makes 6 servings.

GUMBO CASSEROLE WITH PINEAPPLE

- 2 cups cooked **Wonder Rice**
- ½ cup cooked ham, diced
- 1 cup cooked chicken, cubed
- 1 can chicken gumbo soup
- 2 tablespoons pimiento
- 6 slices pineapple
- 2 tablespoons brown sugar
- 2 tablespoons butter
- Whole cloves

Combine rice with ham, chicken, soup and chopped pimiento. Mix well. Place in 6 individual casseroles. Top each with pineapple ring; sprinkle with sugar; dot with butter; stick in 3 cloves. Bake at 375° degrees 20 minutes. Makes 6 servings.

APRICOT RICE STUFFING

- 3 tablespoons butter
- ¾ cup raw **Wonder Rice**
- ¼ cup chopped celery
- 1 cup minced onion
- 1 cup mushrooms
- 1 teaspoon salt
- 2 cups boiling water
- 1 cup sliced dried apricots
- ½ teaspoon poultry seasoning

Brown rice in fat in heavy skillet. Add celery, onion, and mushrooms; cook to golden color. Add salt and water. Cover; simmer 16 minutes. Remove from heat. Add apricots and poultry seasoning. Mix. Cool. Stuff fowl just before roasting.

You SHOULD KNOW!

One cup raw Wonder Rice makes a little more than 3 cups fluffy cooked rice.

Hot Wonder Rice is delicious served as the breakfast cereal. Sprinkle with brown sugar and cinnamon before adding the cream.

Cooked Wonder Rice keeps perfectly in the refrigerator, covered with waxed paper. Use it for soups, salads, in griddle cakes and in casserole dishes.

Cooked Wonder Rice may be kept hot at the serving table by two easy methods. Place it in the chafing dish over the hot water pan or place it in an oiled casserole; cover, then heat before serving.

You may cook Wonder Rice ahead of time when company's coming and still keep it hot and fluffy. When rice is done line an oven-proof dish with aluminum foil or clean dish towel; oil well with salad oil. Turn rice into prepared dish; cover with oiled dish towel or foil. Place in oven set at lowest control.